



AMERIKANER MIX 100%

Art. Nr. 21318

Product Data

Product Description: Amerikaner Mix

Shelf life from production: 360 Days

Storage conditions: 18 °C / in the unopened original packaging /
Store cool after opening

Ingredients:

Wheat flour, sugar, fat powder palm, skimmed milk powder, whole egg powder, modified potato starch E1414, wheat gluten, emulsifiers E472b, E472a, E471, glucones delta lactone E575, sodium carbonate E 500, diphosphates E450, xanthan E415, aroma..

Possible uses:

- Delicate crumb, short bite and rounded taste
- Easy detachment from the baking sheet or baking paper
- Excellent freshness thanks to significantly higher water flow

Product characteristics:

- ✓ With our American Mix 100% juicy mixes succeed
- ✓ with a delicate crumb structure and the typical short bite

Basic Recipes:

Smooth from all ingredients in an all-in process Make mass

American mass: American Mix 100%	10,000 kg
Whole egg	1,000 kg
Water	approx.6,000 kg
TOTAL	17,000 kg

Application:

- Mixing time : approx. 3 to 5 minutes.
- Stirring speed: slow
- Mass temperature: approx. 22 ° C
- Sample weight: customary in the company
- Baking time: approx. 12 to 14 minutes in the deck oven
- approx. 20 to 22 minutes in the rack oven
- Baking temperature: deck oven: 210 ° C (25 ° C below bread roll baking temperature)
- Rack oven: 190 ° C (45 ° C below bread roll temperature) falling to 180 ° C
- Note: Open the train 5 minutes before the end.
- Baking time depends on mass weight / rack allocation